

**Amendments to the Specification:**

Please replace paragraph [0001] with the following amended paragraph:

**[0001]** While previous refrigerated ovens attempt to address the problem of preventing the food from spoiling before the initiation of the bake cycle, they do not address the problem of maintaining the cooked food at a temperature suitable for serving after the completion of the Time-Bake cycle, which can result in the need to warm the cooked food if the user does not remove and serve the food immediately at the completion of the bake cycle, such as when the user unexpectedly had to work late or was delayed in arriving home. ~~The Filipowski patent addresses the spoilage of the cooked food after the completion of the time bake by starting a cooling cycle to refrigerate the cooked food upon the passing of a predetermined time from the completion of the time bake as long as the oven door was not opened. However, the Filipowski patent does not address maintaining the cooked food at a temperature suitable for serving upon completion of the bake cycle.~~

Please replace The Abstract paragraph [0100] with the following amended Abstract paragraph:

**[0100]** ~~A method for cooking food in a refrigerated oven comprising a cool cycle, bake cycle, and warm cycle. The cool cycle maintains the food placed in the refrigerated oven at a temperature suitable to prevent the spoiling of the food prior to the initiation of the bake cycle. The food is cooked during the bake cycle. The warm cycle maintains the cooked food at a temperature suitable for serving on removal from the cooking chamber. In optional cool cycle can precede the warm cycle.~~ of operating a refrigerated oven to cook a food item therein, the method comprising the steps of A) producing cooled air in a refrigeration unit for a first period of time, B) circulating the cooled air through a refrigerated air path to the cooking chamber to prevent spoilage of the food item, C) heating the cooking chamber to

cook the food item in the cooking chamber by cycling the heating element for a second time period, and D) delaying the initiation of step A until the temperature of the cooking chamber cavity is below a predetermined threshold temperature.